PROSTART

<u>Description of Activity</u>: ProStart is a school-to-career initiative that prepares students for the adult working world, offering on-the-job experience before graduation. This two-year industry-based program prepares students for careers in the restaurant and food service industry. Students gain valuable restaurant and food service skills through their academic and workplace experiences. School districts desiring to add the ProStart program in order to enhance a career focus program of study in food production, management, and services may use Perkins funds, provided the curriculum and inservice components are included. Instruction will follow the approved curriculum from the Hospitality and Business Alliance. Required #6 – Improve, Modernize Programs; Permissive #3 – Work-Related Experience; Permissive #11 – Support of FACS Programs.

<u>Curriculum:</u> The ProStart program curriculum is developed and sponsored by the Hospitality and Business Alliance and coordinated with the Arkansas Hospitality Association. It will be used in conjunction with the frameworks for the food production, management, and services career focus program of study. This course must be taught for a total of five years after the addition of this activity.

<u>Inservice:</u> Inservice training has been tentatively scheduled for June 28-29, 2005, at Tyson Management Center and Arkansas Tech in Russellville. The registration fee for the two-day training will be approximately \$200, which will include instructional materials. Lodging, meals, and travel will not be covered by registration.

<u>Cost:</u> The cost of the ProStart curriculum is approximately \$6,300. A list of approved equipment and materials may be obtained from the program manager.

ProStart Activity

Perkins Improvement Activity Equipment List

Description of Activity: A two-year school-to-career initiative that prepares students for the world of work

through on-the-job experiences in the restaurant and food service industry

Curriculum Component: The ProStart curriculum was developed and sponsored by the Hospitality and

Business Alliance and coordinated with the Arkansas Hospitality Association. It is open to schools offering an approved food production, management, and services career focus program of study in FACS, and the course must be taught

for a total of five years after the addition of this activity.

Inservice Component: Inservice will be conducted June 28-29, 2005, at the Tyson Management Center

and Arkansas Tech in Russellville. The registration fee of \$200 will cover the cost

of materials and lunch. Additional meals and lodging will not be included.

Equipment Component: Basic equipment required as part of the food production, management, and

services career focus program of study should be in place prior to implementing

the ProStart activity.

Approved Equipment:

<u>Item</u> Instructional materials	Description First year/Level one: Includes curriculum and reference materials, VCR instructional tapes, and a tool kit, which includes lesson plans, assessment instruments, and additional materials	Estimated Cost \$3,690
	Second year/Level two: Includes curriculum and reference materials, VCR instructional tapes, and a tool kit, which includes lesson plans, assessment instruments, and additional materials	\$2,610

Commitment/Registration Form ProStart

June 28-29, 2005 Arkansas Tech University Russellville

Deadline for registration is June 10, 2005. No refunds after this date. Maximum number of participants is 30.

Name:	
School:	
School Address:	City State In
School Telephone:	City State Zip School Fax:
Home Telephone:	
E-mail Address:	
and consumer sciences program of study beginning	activity, I agree to incorporate this course into my family ing in the 2005-06 school year. I understand that I must elinquish the equipment purchased as part of this activity.
Teacher Signature	Date
2005-06 school year. The school district will purc	the family and consumer sciences department for the chase the required equipment and supplies through is course must be taught in the department for a total of ill be relinquished to the state.
Superintendent Signature	Date
through the use of its Perkins Improvement Funds	plement the ProStart activity for the 2005-06 school year s. I agree to work with the school to purchase the sary, retrieve the items purchased at the direction of the
Perkins Consortium Coordinator Signature	Date
To complete the registration, you must mail this for FACS state office. Registration does not cover lo	orm along with a check or purchase order for \$200 to the odging.

Mail to:

Make checks or purchase orders payable to AATFACS / FACS Inservice

Suellen Ward, FACS Program Manager

Three Capitol Mall Room 408

Luther S. Hardin Building

Little Rock, AR 72201

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